Cheesecake

Crust: ¼ C. confectioners sugar
1 tsp cinnamon
½ C. butter (softened)
2 C. graham cracker crumbs

Combine sugar, cinnamon, butter, stir in crumbs. Butter bottom of 9" or 10" Spring form pan. Press crumb mix onto bottom + ½" up sides. Heat oven to 375° F

Filling: 4 eggs
1 C. sugar
1 tbl lemon juice
4 packages of 8 ounce cream cheese (softened)

Beat eggs, sugar, juice until light. Add cheese + beat thoroughly. Pour into crust; set pan on cookie sheet. Bake 20 minutes. Remove from oven. Raise temp. to 475°

Topping: 2 C. sour cream
1 tsp. vanilla
¼ C. sugar

Combine + spread over hot cake. Return to oven + bake 10 minutes. Cool + refrigerate for one day.